

How to Care for Your CHAMBERS GRIDDLE

Before lighting broiler burner see that griddle is clean. This prevents spots from burning in while broiler is in use.

TO USE GRIDDLE

To use griddle be sure temperature is not too hot. If a drop of water separates into many tiny dancing drops, the griddle is at the proper temperature for hotcakes. If water vanishes in steam when dropped on griddle, griddle is too hot and should be cooled down before batter is poured onto it.

GREASING THE GRIDDLE

If hotcake batter contains melted butter or other shortening in sufficient quantity, and if the griddle is kept down in temperature as explained above, it is usually not necessary to grease the griddle at all. Or a thin film of unsalted shortening can be spread over the griddle before the first batch of cakes is cooked and then no more grease need be added.

USE UNSALTED FAT OR SHORTENING

Use unsalted fat or shortening to grease griddle for foods that have any tendency to stick. But use this unsalted fat sparingly, and WATCH GRIDDLE TEMPERATURE.

CLEANING THE GRIDDLE

Consider your griddle as a rectangularly shaped griddle or skillet and clean it (and control its temperature) accordingly. Griddle lifts out to be washed in the sink. Finest grade steel wool soap pads such as SOS or Brillo may be used in cleaning.

If above simple rules are followed, griddle can be kept immaculate with very little effort. The high polish will vanish with use, but the surface will still be very attractive if kept according to these simple instructions.